

the kettle, with four quarts of cold water. Heat slowly; cut the onions and vegetables fine, and fry them in the ham fat or in drippings, then brown the remainder of the meat. Add onions, meat, herbs, spices and vegetables. Simmer until the meat is in rags; it will take about seven hours. Strain, and when cold remove the fat and add the whites and shells of the eggs, lemon and salt and pepper, if needed. When well mixed heat it, and boil ten minutes. Strain through fine strainer, and heat again to the boiling point before serving. Serve clear, or with wine or lemon. It should be of a light brown or straw color.

OX-TAIL SOUP.

One ox-tail, two pounds lean beef, four carrots, three onions, thyme. Cut the tail into several pieces and fry brown in butter. Slice the onions and carrots, and when you remove the ox-tail from the frying-pan, put in these and brown also. When done tie them in a bag with a bunch of thyme and drop into a soup pot. Lay the pieces of ox-tail in the same, then the meat cut into small slices. Grate over them the two whole carrots, and add four quarts of cold water with pepper and salt. Boil four to six hours, in proportion to the size of the tail. Strain fifteen minutes before serving, and thicken with two tablespoonfuls of browned flour. Boil ten minutes longer.

DUCHESS SOUP.

One pint white stock, one pint brown stock, salt and cayenne, four teaspoonfuls rice-flour. Strain and pour over well beaten yolks of two eggs. Soup must not be allowed to boil after this. Before serving add half a cup of whipped cream.

POTATO SOUP.

To one quart of milk add two stalks of celery, one small onion and one bay leaf; put in a double sauce-pan and let come to the boil; strain, add a cup of mashed potatoes and a piece of butter the size of an egg; season with salt and pepper to taste; thicken with a little corn-starch and serve very hot.